

Sea Delicacies Born from Kagoshima's Abundant Nature

Japan's No. 1 in Aquaculture Production – Yellowtail & Greater Amberjack

Kagoshima Prefecture stretches about 600 km from north to south and boasts vast coastal waters blessed by the Kuroshio Current. Thanks to these favorable conditions, Kagoshima ranks among the top in Japan for the production of marine products and processed seafood. With its warm climate and stable water temperatures throughout the year, the region is ideal for aquaculture. In particular, Kagoshima proudly holds Japan's No. 1 production volume for yellowtail and greater amberjack.



Farmed Yellowtail in Nagashima Town

Buri Oh MAP 1

Azuma-cho Fisheries Cooperative's original brand "Buri Oh" is characterized by its clean umami flavor and moderate fat content. The aquaculture management ensures consistent freshness and meat quality. Azuma-cho Fisheries Cooperative boasts Japan's No. 1 yellowtail production volume, with its long coastline, inlets, and an average annual temperature of 20°C providing ideal conditions for farming. Furthermore, the development of original feed stabilizes quality, ensuring the delivery of premium-quality yellowtail.

Contact

Azuma-cho Fisheries Cooperative
TEL 0996-86-1200



Farmed Yellowtail in Fukuyama, Kirishima City

Satsuma Kurozu Buri MAP 2

"Satsuma Kurozu Buri" is a brand of farmed amberjack raised with "Fukuyama Black Vinegar" incorporated into their feed. Its high-quality fat yields a rich yet refreshing flavor. Furthermore, producers practice antibiotic-free aquaculture that is gentle on both the fish and the marine environment. By keeping Ishigakidai (spotted knifejaw) together in the same ocean net cage, the nets are kept clean throughout the year, maintaining an environment where the yellowtail can grow healthily. Not only is it delicious as sashimi, but it is also highly recommended grilled lightly or in hot pot.

Contact

Fukuyama Aquaculture
TEL 0995-55-2358



Farmed Yellowtail from Ushine, Tarumizu City

Buri Taisho MAP 3

"Buri Taisho" is a brand produced by the historic Ushine Fisheries Cooperative, which pioneered yellowtail farming in Kagoshima Prefecture in 1959. Raised in the deep waters of Kagoshima Bay, known for its warm climate and high winter water temperatures, these yellowtail grow rapidly and develop firm, dense flesh. The fish have small heads and thick bodies, resulting in a greater amount of meat compared to those from other production areas of the same size. The ocean net cages use a 360-degree water circulation system, ensuring excellent tidal flow and a well-balanced fat content.

Contact

Ushine Fisheries Cooperative
TEL 0994-32-1389



Farmed Greater Amberjack from Tarumizu City

Umi no Ohkan MAP 4

Tarumizu City Fisheries Cooperative's "Umi no Ohkan" is a premium brand of amberjack raised in the waters of Kinko Bay, rich in naturally balanced minerals. Fed a diet blended with Kagoshima-grown tea, it minimizes fishy odors and maintains exceptional freshness. Characterized by translucent flesh and a clean, refreshing taste, this meticulously crafted delicacy is the result of careful attention to feed formulation and the cultivation environment.

Contact

Tarumizu City Fisheries Cooperative
TEL 0994-32-1165



Farmed Greater Amberjack in Kimotsuki Town

Hetsuka Daidai Kanpachi MAP 5

The Hetsuka Daidai Amberjack is raised along the Osumi Peninsula coast, using feed that includes the locally produced citrus fruit Hetsuka Daidai. It is characterized by moderate fat content without any fishy odor and a vividly colored red flesh. With its refreshing flavor, it is popular even among people who usually dislike fish and among young women. Both in appearance and taste, it stands apart as a truly exceptional variety of greater amberjack.

Contact

Koyama Fisheries Cooperative
TEL 0994-65-6336



Farmed Greater Amberjack in Furue, Kanoya City

Kanoya Kanpachi MAP 6

Kanoya Kanpachi is a brand of greater amberjack with firm flesh and a rich layer of fat, raised in high-quality coastal waters rich in plankton. The fish are cultured from wild-caught juvenile amberjack in net cages inside the ocean that closely resemble their natural environment. Their feed includes flower petal extract, which helps reduce the typical fishy odor. Bled immediately on board to preserve freshness, this premium product boasts a firm, springy texture and deep, rich flavor.

Contact

Kanoya City Fisheries Cooperative
TEL 0994-46-3111



Farmed Greater Amberjack in Yamagawa, Ibusuki City

Ibusuki Nanohana Kanpachi MAP 7

Ibusuki Nanohana Kanpachi is a brand of farm-raised greater amberjack cultivated in Yamagawa, located at the entrance to Kinko Bay where ocean currents from the open sea constantly flow in. Producers practice "Eco-farming" that minimizes environmental impact on both the environment and the fish. By incorporating Effective Microorganisms (EM) into the feed, the breakdown of organic deposits on the seabed is promoted, resulting in fish with less odor and longer shelf life — a quality that has earned the brand a strong reputation.

Contact

Yamagawa Town Fisheries Cooperative
TEL 0993-34-0111



Greater Amberjack Aquaculture in Nejime, Minami-Osumi Town

Nejime Ogon Kanpachi MAP 8

This brand of farm-raised greater amberjack is cultivated in the fast-flowing fishing grounds of Nejime, located at the entrance of the warm Kinko Bay. The fish are fed a blend that includes high-quality domestically produced frozen feed. Raised in an environment where they "move a lot and feed well", the Nejime Ogon Kanpachi develops firm flesh with a pleasantly springy texture.

Contact

Nejime Fisheries Cooperative
TEL 0994-24-2628

